

FOOD MANAGER CERTIFICATION
HAMPTON HEALTH DEPARTMENT
1320 LA SALLE AVENUE

In September of 1988, the City of Hampton passed Section 15-98 of the City Code. This section requires all food establishments, except those specifically exempted, to employ one (1) full time employee or manager who has successfully passed a course on food sanitation that has been approved by the Hampton Health Department. Once the person has passed the course and exam, the candidate must bring proof of their successful completion to the Health Department, Monday- Friday, 8:30 a.m. to 4:00 p.m. Upon presentation of their proof of completion and payment of the \$10 fee, a certificate recognizing them as certified in the City of Hampton shall be issued. This certificate shall be valid for a period of three years and only within the City of Hampton. Certification renewal is required every three (3) years.

The following are recognized by the Virginia Food Regulations as approved Certified Food Manager Courses:

1. National Registry of Food Safety Professionals
<https://www.nrfsp.com/>
2. Prometric
<https://www.prometric.com/en-us/clients/foodsafety/Pages/landing.aspx>
3. ServSafe: Food Safety Program for Managers
<https://www.servsafe.com/manager/food-safety-training-and-certification>
4. 360training.com: Food Protection Manager Certification
<http://www.360training.com/food-beverage-programs>

Additional Food Manager Certification Course resources include:

- Tidewater Foodservice Group (ServSafe)
Call (757) 472-1003
<http://www.tidewaterfoodservicegroup.com/index.html>
- Norfolk Health Department
Call (757) 683-2712
- Portsmouth Health Department
Call (757) 393-8585 ext. 8585
- Chesapeake Health Department
Call (757) 382-8672
- Hampton Roads Food Safety Co (ServSafe)
Call (757) 879-5290
<http://www.hrfoodsafety.com/certification.php>
- Safe Bites Training (ServSafe)
Call (757) 250-2512 –Valerie Duron
<http://safebitestraining.com>
- National Assessment Institute Challenge Exam, call (800) 356-3381;
- National Restaurant Association Education Foundation on line course and exam
www.nraef.org

Once registered, that person shall be responsible for insuring the safe and sanitary storage, preparation, display, and service of foods in a manner consistent with the prevention of foodborne illness and the protection of the public's health. It shall further be their responsibility to train the employees of his or her establishment in these areas.

Only those establishments that have been judged, through a risk assessment procedure, as being low risk, are exempt from this requirement. If you have any questions regarding your status as a result of the risk assessment, please contact your Environmental Health Specialist or call (757) 727-2570.